

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-5. (canceled).

6. (currently amended): A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

adjusting a pH thereof to from 6.7 to 7.5; and

mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them, whereby the dried fibrous fish meat-bound food can be rehydrated with hot water and consumed.

7. (currently amended): A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

mixing the fish meat protein with a fish meat paste; and

adjusting a pH thereof to from 6.7 to 7.5, followed by molding and heating to thereby bind them, whereby the dried fibrous fish meat-bound food can be rehydrated with hot water and consumed.

8. (currently amended): A process for producing a dried fibrous fish meat-bound food, which comprises drying a fibrous fish meat-bound food obtainable by molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating;

mixing the fish meat protein with a fish meat paste, followed by molding and heating to thereby bind them, and

further allowing any one of the ~~molded~~ fish meat protein ~~molded into a fibrous form by acid-denaturation~~, the fish meat paste and ~~[[a]]the~~ mixture thereof to have a buffer function for thereby adjusting a pH thereof to from 6.7 to 7.5, whereby the dried fibrous fish meat-bound food can be rehydrated with hot water and consumed.

9. (currently amended): The process for producing a dried fibrous fish meat-bound food according to any one of claims 6, 7 and 8, wherein the ~~molded~~ fish meat protein ~~molded into a fibrous form by acid-denaturation~~ and the fish meat paste have a mixing weight ratio of from 98:2 to 80:20.

10. (currently amended): A dried fibrous fish meat-bound food produced by the process according to any one of claims 6 to ~~[[9]]~~8, which is excellent in form retention property, has a fibrous texture and is excellent in hot water-rehydration property.

11. (new): A dried fibrous fish meat-bound food produced by the process according to claim 9, which is excellent in form retention property, has a fibrous texture and is excellent in hot water-rehydration property.